NEW! from Globe
FLYWHEEL SLICERS

It’s love at first slice with Globe’s new Flywheel Slicers. Perfect for theater slicing and front-of-house display, these vintage style volano slicers feature classic Italian design with vibrant red enamel and black and gold hand-detailing.

Globe offers two sizes of flywheel slicers, each with a hollow-ground, precision knife. The FS12 is ideal for standard slicing with a 12” knife. The FS14 accommodates traditionally oversized artisan meats with a 14” knife and larger carriage.

Totally hand-powered, this manual slicer gives the operator complete slice thickness control from tissue-thin to 3/32” and meets strict sanitation requirements.

INDUSTRY BEST:
2-Year Parts and Labor Warranty!

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A New Standard of Beauty

**TOP MOUNTED SHARPENER**
keeps precision edge for paper-thin slices

**HAND DETAILED ACCENTS**
in black and gold add beauty and elegance

**RECEIVING TRAY**
in standard aluminum or optional authentic Italian marble for added beauty

**HOLLOW-GROUND KNIFE**
in 12" and 14" models with ring guard for operator protection

**MEAT GRIP AND CARRIAGE TEETH**
keep product securely in place for slice consistency

**LOW RESISTANCE FLYWHEEL**
gives the operator total control of speed

**OPTIONAL PEDESTAL**
with locking casters provides a convenient slicer display

**ETL SANITATION**
listed to NSF 2 standards for ease of cleaning

**2-YEAR PARTS & LABOR WARRANTY**
for total peace of mind

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